

## Egg Nog Cheesecake



2 (8-ounce) packages cream cheese  
16 ounces cottage cheese  
1¼ cup granulated sugar  
4 large eggs  
½ cup Turkey Hill Egg Nog  
1 teaspoon nutmeg  
3 tablespoons cornstarch  
1 tablespoon lemon juice  
1 pint sour cream

Preheat oven to 325° F.

Cut cream cheese into thirds and bring to room temperature.

Lightly butter a 9-inch springform pan and generously dust with granulated sugar and nutmeg.

Note: Process in two batches and then combine.

In a food processor, place 1 package of cream cheese and half of the cottage cheese, half of the remaining sugar, 2 eggs, ¼ cup egg nog, ½ teaspoon nutmeg, 1½ tablespoons cornstarch, ½ tablespoon lemon juice, and 1 cup sour cream. Process until thoroughly blended. Remove and put in a large mixing bowl. Repeat procedure.

Combine the two batches of filling and pour into the prepared pan. Bake for 1 hour and 10 minutes, or until cake is firm. Turn off oven, leaving the cake in for 2 hours with the oven door closed. Remove from oven and allow to cool on a rack. Once cooled, cover and refrigerate at least 6 hours before serving.

Serves 10-12.

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